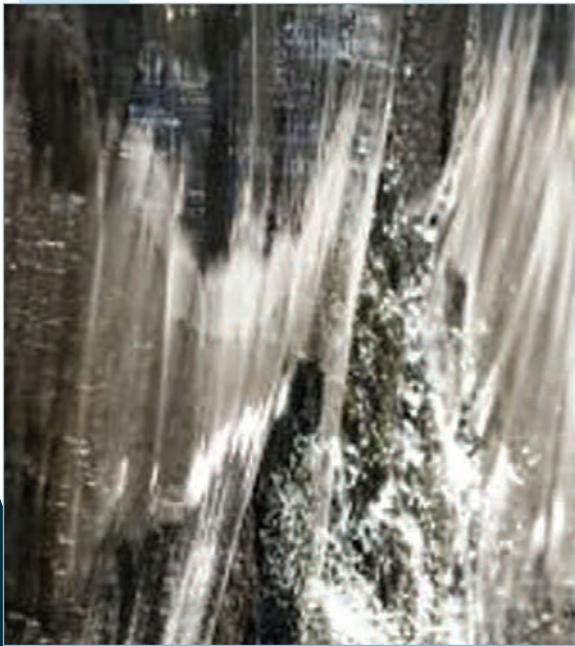


Newsletter

January 2013



Water from non-potable sources - new project

A new member subscription-funded project will investigate the use of non-potable water in food manufacturing operations. During the spring of 2012 drought restrictions in water use were in place in half of England. Despite recent weather, it is feared that this type of situation will continue and, with global warming, more droughts are expected over the next years. In parallel, the essential demand for water by industry, agriculture and the public will increase year-on-year. In some parts of the country, water companies are restricting the amount of water they will supply to the food industry.



Risks associated

Use of non-potable water is a potential alternative to the use or reuse of precious potable water in certain circumstances. One of the problems with this is that the risks associated with using such water need to be assessed - with hygiene, and chemical and microbiological contamination issues being of particular concern. So far, there is no guidance on how to treat the water to prepare it for its intended use. The study will build on the risk assessment approach established in the member-funded project that resulted in Guideline 70, *Guidelines on the reuse of potable water for food processing operations*.

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Your partner in
hygienic production
of food and drink



Member subscription

Reduced sodium cakes

Recent member subscription-funded research has indicated how the sodium content of chemically leavened cakes can be reduced.

Chemical raising agents consist of three parts: a carbon dioxide carrier (commonly sodium bicarbonate), an acidulant (such as SAPP - sodium acid pyrophosphate) and a carrier material. In a typical high ratio cake formulation, sodium bicarbonate and SAPP together contribute about half of the total sodium content, with salt contributing slightly less. Salt did not appear to have a technological function in high ratio cake, but did subtly affect the flavour of the cake.

Substitution of sodium bicarbonate with potassium bicarbonate did not affect the technological quality of the cake. Changes to the flavour were less noticeable than in bread. The acidulant used had a significant effect on volume and crumb structure, indicating that the rate of gas release is important to cake quality. Encapsulation of sodium bicarbonate was shown to increase the volume of cake produced with a sodium-free acidulant.

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Members can receive a free electronic copy of *Sodium reduction in chemically leavened cake* by sending an e-mail to auto@campden.co.uk with the subject line: **send RD329**



Modelling RTE product shelf-life with SOPHY

SOPHY is an EU project which is developing a web-based software tool for the prediction of the quality and shelf life of ready-to-eat (RTE) products, so that food producers can optimise raw material selection, product formulation and processing steps virtually. As part of the overall aims, we are holding a seminar on 28 February, to review the microbiological effects taking place in RTE foods. www.campdenbri.co.uk/project-sophy-seminar.php

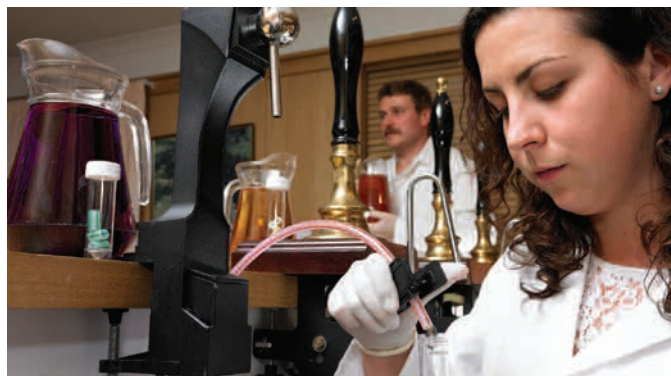
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Brewing Division lands GREENFOODS project

Our proposal to the European Commission to fund a 'Greenfoods' project has been successful. The aim of the project is to promote energy efficiency in the European food and beverage industry through a three-fold approach: establishing the current energy efficiency of the industry and reviewing the benchmarking/energy audit tools available; developing tailor-made energy efficiency training modules; and proposing possible funding schemes to facilitate the implementation of identified energy efficiency measures in SMEs and enable their participation in training.

The Greenfoods project is a collaboration of 14 organizations, with Campden BRI representing the brewing industry. The project will start in March 2013.

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Training courses



February 2013

- 5 HACCP - foundation
- 5-6 Brewery microbiology - an introduction
- 6-7 Food and drink labelling
- 6-7 Microbiology for non microbiologists
- 6-7 Sainsbury's TMA D: Allergen Management
- 12-14 Basic microbiology
- 14 Risk assessment of raw materials for manufacturers
- 18-22 FSMS Auditor/Lead Auditor training course (ISO 22000:2005)
- 20-21 HACCP - intermediate (workshop)
- 25-28 Sensory evaluation workshop
- 25-1 Mar Principles of canning
- 27 Root cause analysis
- 28 HACCP - refresher

A full list of 2013 courses is available on our website: www.campdenbri.co.uk/training.php

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Recent challenges for the gluten-free bakery sector

We recently ran a highly successful seminar focussing on understanding the issues surrounding the development of gluten-free baked goods. Interest levels were high, with the meeting attracting a capacity audience, reflecting the growth in the "free from" bakery sector. We are going to run a follow-up "Free From" Bakery Conference on 10-11 October 2013, covering aspects of allergen control.

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Interested in hygiene?

More information about items mentioned in this newsletter

<http://bit.ly/campdenbri1>

Guideline 62 Hand hygiene: guidelines for best practice
Guideline 70 Guidelines on the reuse of potable water for food processing operations

A range of other guides on hygienic design and maintenance can be found at
www.campdenbri.co.uk/publications/pubs.php
email: pubs@campden.co.uk or tel +44(0)1386 842048

For a free electronic copy of our recently issued white paper on personnel hygiene, send an e-mail to auto@campden.co.uk with the subject line: **send hygiene**

www.campdenbri.co.uk/food-hygiene-services.php

Practical hygiene help

Good hygienic design of premises and equipment makes maintaining hygiene easier, cheaper and more effective. This will not only reduce your running costs but will also give you better safety assurance - protecting your products and your brand. Craig Leadley explains more:

"Hygiene issues have always been important in the food industry - but in recent years their role in underpinning safe food production has been highlighted by their inclusion as a major part of HACCP prerequisites. They have to be in place before critical control points can be determined."



Contamination control

We can offer extensive experience in all aspects of contamination control. These range from the design of the factory and the equipment that goes in it, through the testing of flooring materials and disinfectants, to the practicalities of ensuring that manufacturing operations, including the deployment of staff, are conducive to hygienic food production. We offer support and guidance in:

- Factory design - including its location and the materials used in its construction
- Equipment design - cleanability and siting
- Managing the processing environment, including personnel hygiene and cleaning and disinfection regimes
- Disinfectant efficacy testing - such as which products and chemicals are suitable for certain situations"

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Members



Visit Member Zone to access privileged member information and services

www.campdenbri.co.uk/memberzone.php

Here to help

Our membership team is available to take queries or questions about your membership. Contact the team on +44(0)1386 842125 membership@campden.co.uk



Your membership team (from left to right): Bobbie Handley, Sara Thompson, Bertrand Emond and Clare Brett

Just published...

Research programme 2013

Lists all research and development projects, currently being undertaken or already completed, other than small service contracts and confidential consortia or company-funded work. Each project has a concise description together with information on funding source, collaborators and project manager contact details. An index and project timeline are included. Project managers will be pleased to provide members with further information about projects.

To receive an electronic copy of this document, send an e-mail to auto@campden.co.uk, with the subject line: **send RP2013**

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News...

New Council Vice-Chairman

We are delighted that Mr. Tom Falcon has been elected to the position of Campden BRI Council Vice-Chairman. Tom has been the Production and Distribution Director of Shepherd Neame Ltd, Britain's oldest brewer, since June 2008. Prior to this, Tom worked for The Maersk Company Ltd (responsible for business and process improvement) and A.T. Kearney specialists in business strategy, procurement and supply chain management).

2013 panel meetings

The first meetings of 2013 are Food and Drink Science (22 January), Quality and Food Safety Management (23 January) and Manufacturing Technologies (24 January). As a member, if you have never been to a panel meeting before, why not give it a go? Meetings are ideal for networking and keeping up-to-date, so get in touch and come along.

To find out more, check 2013 meeting dates and answers to FAQs: www.campdenbri.co.uk/research/panels.php

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Welcome to new members

Campden BRI is delighted to welcome the following new members who joined recently:

- Cargo Consult Ltd** - consultancy practice
- Cosmo Seafoods Company Ltd** - fish cannery
- Kolak Snack Foods Ltd** - manufacturer of snack foods
- Nakano UK Vinegar** - manufacturer of vinegar, sour pickles and sauces
- SAB Miller** - a brewery
- Sun-Valley Ltd** - supplier and processor of nuts and dried fruit
- Testo Limited** - manufacturer of measurement technology
- The Boots Company** - pharmacy-led health and beauty retailer
- The Proper Welsh Milk Company** - processor of milk and cream

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Please notify the Membership Department of any name or address changes with respect to our mailing list.



www.campdenbri.co.uk